IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended) A productivity improver for poultry, comprising:

(i) a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more, the polymannose having a viscosity of 130 cps or less at 5°C in a 5% by weight aqueous solution as determined by Brookfield viscometer, ~~and~~

(ii) a polyphenol compound; and

(iii) a delipidated rice bran.

Claim 2 (Canceled)

Claim 3 (Canceled)

Claim 4 (Currently Amended) The productivity improver according to ~~claims~~ claim 1 ~~or 3~~, wherein the polymannose contains a polymannose having a degree of polymerization of 30 to 40 in an amount of 25% or more.

Claim 5 (Canceled)

Claim 6 (Previously Presented) The productivity improver according to claim 1, wherein the polymannose is a polygalactomannan.

Claim 7 (Previously presented) The productivity improver according to claim 6, wherein the polygalactomannan is an enzymatically degraded product of a substance selected from the group consisting of guar gum, locust bean gum and tara gum.

Claim 8 (Previously presented) The productivity improver according to claim 1, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of a plant of the camellia family.

Claim 9 (Previously presented) The productivity improver according to claim 8, wherein the plant of the camellia family is tea.

Claim 10 (Previously presented) The productivity improver according to claim 1, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of green tea.

Claim 11 (Previously presented) The productivity improver according to claim 1, wherein the polyphenol compound is at least one compound selected from the group consisting of (+)-catechin, (+)-gallocatechin, (-)-gallocatechin gallate, (-)-epicatechin, (-)-epicatechin gallate, (-)-epigallocatechin, (-)-epigallocatechin gallate, free teaflavin, teaflavin monogallate A, teaflavin monogallate B, and teaflavin digallate.

Claim 12 (Previously presented) The productivity improver according to claim 11, wherein the polyphenol compound comprises (-)-epigallocatechin gallate.

Claim 13 (Canceled)

Claim 14 (Canceled)

Claim 15 (Canceled)

Claim 16 (Canceled)

Claim 17 (Canceled)

Claim 18 (Canceled)

Claim 19 (Canceled)

Claim 20 (Canceled)

Claim 21 (Canceled)

Claim 22 (Canceled)

Claim 23 (Canceled)

Claim 24 (Previously presented) A method of improving productivity for hens that lay eggs or edible chicken, which comprises feeding the productivity improver of claim 1 to hens that lay eggs or to edible chicken.

Claim 25 (Previously presented) The method of improving productivity according to claim 24, wherein the life span of hens that lay eggs is increased.

Claim 26 (Previously presented) The method of improving productivity according to claim 24, which is for at least any one of i) increasing in each egg the weight of eggs produced by hens that lay eggs; ii) increasing in an amount of eggs produced per day; iii) increasing in number of eggs produced; iv) increasing the weight of produced eggs; and v) improving the rate of egg production for hens that lay eggs.

Claim 27 (Previously presented) The method of improving productivity according to claim 24, wherein decrease in Haugh unit of eggs produced by hens that lay eggs is suppressed during storage.

Claim 28 (Previously presented) The method of improving productivity according to claim 24, wherein decrease in vitamin E content of eggs produced by hens that lay eggs is suppressed during storage.

Claim 29 (Previously presented) The method of improving productivity according to claim 24, wherein decrease in highly unsaturated fatty acid content of eggs produced by hens that lay eggs is suppressed during the storage.

Claim 30 (Previously presented) The method of improving productivity according to claim 24, wherein decrease in content of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α-linolenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced by hens that lay eggs is suppressed during the storage.

Claim 31 (Previously presented) The method of improving productivity according to claim 29, wherein the eggs are produced from a hen that lays eggs reared with a feed which allows for an increased amount of a highly unsaturated fatty acid in the eggs.

Claim 32 (Previously presented) The method of improving productivity according to claim 30, wherein the eggs are produced from a hen that lays eggs reared with a feed which allows for an increased amount of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α-linolenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in the eggs.

Claim 33 (Previously presented) The method of improving productivity according to claim 24, wherein the life span of edible chickens is increased.

Claim 34 (Previously presented) The method of improving productivity according to claim 24, wherein a body weight gain of edible chick/ens is improved, or a weekly body weight gain of edible chickens is improved.

Claim 35 (Previously presented) The method of improving productivity according to claim 24, wherein freshness of chicken meat produced by edible chickens is maintained.

Claim 36 (Previously presented) The method of improving productivity according to claim 24, which is for at least one of i) suppression of increase in K value of chicken meat of edible chickens; ii) suppression of increase in TBA value of chicken meat; and iii) suppression of increase in POV value of chicken meat.

Claim 37 (Previously presented) The method of improving productivity according to claim 24, wherein cholesterol content of chicken meat produced by edible chickens is reduced.

Claim 38 (Previously presented) The method of improving productivity according to any one of claims 25 to 32, which comprises supplying the productivity improver of claim 1 to hens that lay eggs for at least 4 months after the hens are housed in a poultry house.

Claim 39 (Previously presented) The method of improving productivity according to any one of claims 33 to 37, which comprises feeding the productivity improver of claim 1 to edible chickens no later than 2 weeks before completion of rearing to the time of completion of rearing.

Claim 40 (Previously presented) The method of improving productivity according to claim 24, which comprises feeding a mixture prepared by formulating a polymannose in an amount of 0.005 to 0.1 parts by weight and a polyphenol compound in an amount of 0.005 to 0.1 parts by weight, and optionally 0.05 to 0.5 parts by weight of delipidated rice bran thereto, based on 100 parts by weight of the mixture.

Claim 41 (Previously presented) A method for increasing the life span of hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 42 (Previously presented) A method for increasing the weight of an egg produced by hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 43 (Previously presented) A method for increasing the number of eggs produced per day by hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 44 (Previously presented) A method for increasing the rate of egg production by hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 45 (Previously presented) A method for preventing a decrease in Haugh unit in eggs during storage of the eggs which are produced by hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 46 (Previously presented) A method for preventing a decrease of vitamin E content in eggs during storage of the eggs which are produced by hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 47 (Previously presented) A method for preventing a decrease in the content of highly unsaturated fatty acid in eggs during storage of the eggs which are produced by hens that lay eggs, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 48 (Previously presented) A method for preventing a decrease in the content of fatty acid in eggs during storage of the eggs which are produced by hens that lay eggs, the fatty acid being selected from the group consisting of linoleic acid, arachidonic acid, α-linlenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA, which comprises feeding the productivity improver of claim 1 to said hens.

Claim 49 (Previously presented) A method for preventing a decrease in the life-span of edible chickens, which comprises feeding the productivity improver of claim 1 to edible chickens.

Claim 50 (Previously presented) A method for improving the body weight gain of edible chickens or improving the weekly body weight gain of edible chickens, which comprises feeding the productivity improver of claim 1 to said edible chickens.

Claim 51 (Previously presented) A method for maintaining the freshness of chicken meat produced by edible chickens, which comprises feeding the productivity improver of claim 1 to said edible chickens.

Claim 52 (Previously presented) A method for preventing an increase in the K value of chicken meat of edible chickens, which comprises feeding the productivity improver of claim 1 to said edible chickens.

Claim 53 (Previously presented) A method for preventing an increase in the TBA value of chicken meat of edible chickens, which comprises feeding the productivity improver of claim 1 to said edible chickens.

Claim 54 (Previously presented) A method for preventing an increase in the POV value of chicken meat of edible chickens, which comprises feeding the productivity improver of claim 1 to said edible chickens.

Claim 55 (Previously presented) A method for decreasing the cholesterol content of chicken meat produced by edible chickens, which comprises feeding the productivity improver of claim 1 to said edible chickens.